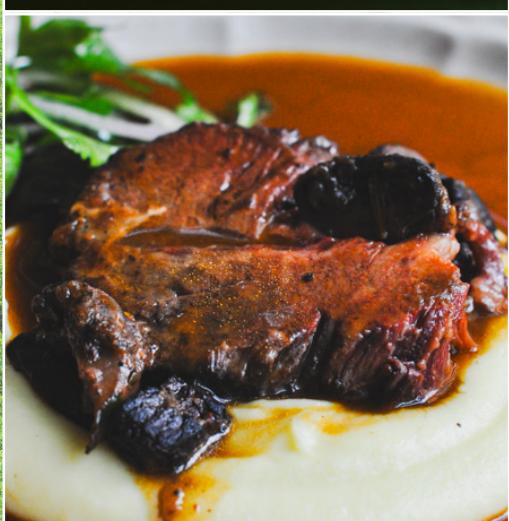


HANWOO BEEF SPECIALS



Raised in small numbers in Korea, Hanwoo cows develop a fine, even marbling that delivers richness without excess, allowing the natural flavour of the meat to shine.

Compared to *wagyu* it offers a cleaner mouthfeel and a more intense, mineral, beef-forward taste, making it prized for its balance, and depth.

Order Now

summer hill



HANWOO BEEF SPECIALS

p **HANWOO BEEF BOURGUIGNON 1++(8)** S-42

Hanwoo Beef Oyster Blade gently braised in red wine, mushrooms, lardons. Served w/ mashed potatoes.

HANWOO RIB FINGERS ≈120G 1++(7) 60

Grilled over binchotan coals. Served with a classic Montpellier butter - a blend of fresh herbs, mustard, egg, anchovies, capers & cornichons.

HANWOO VEGAS STRIP STEAK ≈160G 53

1++(9)

A tender steak cut from the chuck (shoulder).

Grilled over binchotan coals.

SAUCE, CHOOSE 1:

*** SAUCE PERIGUEX**

Black truffle, red wine, demi-glace

*** PERSILLADE**

Anchovies, garlic, olive oil